



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT

Date: 5 August 2019
DAY MONTH YEAR

Time: 12:00pm
TIME

Rep. Crow Staff: Maytham Alshadood, District Director; Veronica Marceny, Constituent Liaison
NAME POSITION

Other Governmental Staff: N/A
NAME POSITION

GEO Employee: Johnny Choate, Warden
NAME POSITION

ICE Employee: Tracey Cammorto, AFOD; Christopher Jones, AOC; Michael Williams, Community Relations
NAME POSITION

Were you allowed into the facility?
YES ☒ NO ☐

How many people are currently being cohorted/quarantined due to sickness?
Number of people currently cohorted/quarantined due to sickness: 61 cohort/3 cases

How many people in this facility have had a case hearing in the past week?
Number of people who have had a case hearing in the past week: N/A from ICE/GEO



The following questions are based on the Performance-Based National Standards, updated as of 2016.

HANDBOOK: 2.1 G. 2.

The English and Spanish ICE National Detainee Handbook (handbook) and local supplement fully describes all policies, procedures and rules in effect at the facility. Were handbooks visibly seen in living areas? **DID NOT SEE LIVING QUARTERS ON THIS VISIT**

HANDBOOK WAS SEEN ☐

HANDBOOK WAS NOT SEEN ☐

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:

How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

Of those who left the facility this week, how many were:

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:



MENU PLANNING: 4.1.E.

Show me the kitchen. DID NOT REQUEST TO SEE KITCHEN THIS VISIT

KITCHEN WAS SHOWN ☐

KITCHEN WAS NOT SHOWN ☐

What was the menu for the week and when was the last time the registered dietitian certified it?

Menu and packaged food's date of certification:

Menu provided, see attached documents

FOOD SAFETY AND SANITATION: 4.1.J

Show me the records of the weekly food service area inspection and the daily food and equipment temperature check.

RECORDS WERE SHOWN ☒

RECORDS WERE NOT SHOWN ☐

MEDICAL CARE: 4.3

Show me the examination and treatment area.

AREAS WERE SHOWN ☒

AREAS WERE NOT SHOWN ☐

As soon as possible, but no later than 12 hours after arrival, all detainees shall receive, by a health care provider or a specially trained detention officer, an initial medical, dental, and mental health screening and be asked for information regarding any known acute or emergent medical conditions.

What is the number of detainees that received an initial medical, dental, and mental health screening that have arrived in the past week?

Number of detainees that received an initial health screening:

See note

Please list the licensure type and number of health care professionals providing medical, dental, or mental health services in this facility in the past week:

Asked to provide formal written request for facility staffing and vacancies in advance of visit to accurate numbers available. GEO did report that they are currently recruiting for one of two physician assistant positions and that nurse vacancies are being back filled with temporary staff. Currently have six temporary RNs and five temporary LPNs.



WOMEN'S MEDICAL CARE: 4.4

Preventative services specific to women shall be offered for routine age appropriate screenings, to include breast examinations, pap smear, STD testing and mammograms. These services shall not interfere with detainee's deportation or release from custody date.

How many women requested qualified preventative services specific to women in the past week?

Number of women who requested services in the past week:

1

How many women accessed qualified preventative services specific to women in the past week?

Number of women who received services in the past week:

0

How many pregnant detainees are in this facility today?

Number of pregnant individuals in the facility:

0

PERSONAL HYGIENE: 4.5.D

Were feminine hygiene items visibly stocked in the living areas?

DID NOT SEE LIVING QUARTERS ON THIS VISIT

FEMININE HYGIENE ITEMS WERE VISIBLE ☐ *FEMININE HYGIENE ITEMS WERE NOT VISIBLE* ☐

TELEPHONE ACCESS: 5.6

Show me where you keep the telephones that detainees use to talk to their families and others in the community, legal representatives, consulates, courts, and government agencies.

PHONES WERE SHOWN ☒

PHONES WERE NOT SHOWN ☐

Telephones shall be maintained in proper working order. Show me how many phones there are and that they are in working order.

Number of phones:

12

PHONES WERE IN WORKING ORDER ☒ See note *PHONES WERE NOT IN WORKING ORDER* ☐

Show me the video phone/video relay service area that detainees can use for legal proceeding.

AREA WAS SHOWN ☐

AREA WAS NOT SHOWN ☐

How many detainees have used the video phone/video relay services for legal proceeding in the past week?

Number of detainees that used the video services for legal proceedings:

unknown



LAW LIBRARIES AND LEGAL MATERIAL: 6.3

Show me the law library.

DID NOT VISIT LAW LIBRARY ON THIS VISIT

LAW LIBRARY WAS SHOWN ☐

LAW LIBRARY WAS NOT SHOWN ☐

The facility shall make efforts to assist detainees who are illiterate, Limited English Proficient (LEP) and have disabilities in using the law library. Facilities shall establish procedures to meet this requirement, such as:

- having the facility's law librarian assist the detainee's legal research;
- permitting the detainee to receive assistance from other detainees in using the law library;
- assisting in contacting pro bono legal assistance organizations from the ICE/ERO provided list; and
- in the case of detainees with disabilities, providing reasonable accommodations and or auxiliary aids and services identified through the facility's reasonable accommodation process.

How many people have requested assistance in using resources in the law library in the past week?

Number of people who requested assistance:

How many requests were for detainees who were illiterate, LEP, and have disabilities in the past week?

Requests for detainees who were illiterate:

Requests for detainees who with a limited English proficiency:

Requests for detainees who have disabilities:

What was the most common method of assistance the past week?

Most common method of assistance:

SUPPLEMENTAL NOTES

Confirmed that all counts/data provided by ICE/GEO are for the week preceding each visit (Tuesday to Sunday). Bulk of this visit spent talking to staff in the medical area.

QUARANTINE:

Pod C4 was due to have the quarantine protocol lifted on 8/2/19, however three new cases of chicken pox have presented with GEO awaiting results of blood tests to confirm. Cases have been reported to Tri-County Health Department. As before, those detainees with a record of immunization may move freely during the quarantine.

GENDER COUNTS:

The three transgender detainees currently in the facility identify as female and GEO staff believe they are included in the female count, but will confirm.

DETAINEE RELEASE TYPE:

The destination type of released detainees is not readily available. It is requested that we submit a formal, written request that ICE can review and let us know if and what they can provide.

SUPPLEMENTAL NOTES, CONTINUED:

MEDICAL SCREENING:

Will include requests for numbers/data in medical area in advance request so that data can be compiled. Staff unable to estimate number of screenings but stated that all detainees passed screening.

MEDICAL RECORDS:

GEO started conversion from paper files to an electronic health record last week. First phase is the pharmacy component. Full system should be functional by late November. They are the first GEO facility to make this conversion. Anticipate being able to link with providers for testing and lab results. New system will have the ability to review charts, including notes, medications, allergies, lab results, and other information with time stamps.

ACCESS TO ATTORNEYS:

In response to a question about frequent reports that detainees cannot find attorneys, ICE/GEO staff report that the Rocky Mountain Immigrant Advocacy Network (RMIAN) receives a copy of the facility's manifest, so they know who is there, and that all detainees are provided a list of pro bono attorneys at intake. In addition, RMIAN is at the facility daily and provides a "Know Your Rights" presentation to all new detainees. Each unit also has a phone list of consulates and a four-digit code that detainees can dial which goes directly to RMIAN.

VISITATION AREA PHONES:

Checked phones in visitation area. All are functional, two were difficult to hear on from one end. Staff noted those.

FACILITY COUNTS:

Staff conduct counts of all detainees five times per day. Four are physical counts and one a manifest count (matching names/manifest). Daily "standing" count, where all detainees must be present and literally stand, is at 2pm. Detainees may not move throughout the facility during counts. Visitation is delayed during counts.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

| MENU DATE: | 5/15/2019 | | CYCLE 5 | WEEK-AT-A-GLANCE |
|------------|---|--|---------|---|
| | BREAKFAST | LUNCH | | DINNER |
| MONDAY | Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 % | Beef Patty Hamburger Bun Rice Pinto Beans Lettuce Mustard or Mayo Gelatin w/Fruit Fortified Sugar Free Tea | | T-Ham Macaroni Cheese Casserole Beans English Peas Cornbread Margarine Applesauce Cake Fortified Sugar Free Beverage |
| TUESDAY | Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 % | Fideo w/ Meat Sauce Carrots Green Salad Garlic Bread Spice Cake Fortified Sugar Free Tea Dressing | | Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Fortified Sugar Free Beverage |
| WEDNESDAY | Farina Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 % | Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Cornbread Fortified Sugar Free Tea | | Salisbury Steak Potatoes Au Gratin Mixed Vegetables Beans Roll Cake Fortified Sugar Free Beverage |
| THURSDAY | Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 % | Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Fortified Sugar Free Tea | | Turkey Salami Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread Fortified Sugar Free Beverage |
| FRIDAY | Dry Cereal Creamed Meat Gravy Grilled Potatoes Biscuit Margarine Sugar Coffee Milk 2 % | Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Fortified Sugar Free Tea | | Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Fortified Sugar Free Beverage |
| SATURDAY | Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Jelly Biscuit Margarine Sugar Coffee Milk 2 % | Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Fortified Sugar Free Tea | | Chicken Leg Quarter Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Fortified Sugar Free Beverage |
| SUNDAY | Cream of Rice Eggs w/ Turkey Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 % | Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mayo Fortified Sugar Free Tea | | Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White Cake Fortified Sugar Free Beverage |

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian



Kitchen Inspection Report, Aurora ICE Processing Center

| | Indicators | Yes |
|----|--|-----|
| 1 | All food service detainees workers are trained on equipment and safety procedure | ✓ |
| 2 | Detainees assigned to the food service department shall have a neat and clean appearance | ✓ |
| 3 | Proper handling and care of potentially hazardous foods is observed. | ✓ |
| 4 | Refrigerated food temperature is between 35-40° 38.8°/ 34.7° | ✓ |
| 5 | Frozen food temperature is 0° or below and recorded twice daily 38.8°/ 12° 0°: 17° | ✓ |
| 6 | Dishwasher final rinse without sanitizer is 180°, with Sanitizer between 140° - 160° | ✓ |
| 7 | Dry storage temperature is between 45-80° 67°/ 68° | ✓ |
| 8 | Dinnerware is not cracked, chipped or stained. | ✓ |
| 9 | All food service equipment/areas are clean and sanitary, i.e. drying racks | ✓ |
| 10 | Pest Control Inspection Completed | ✓ |
| 11 | Lighting is adequate. | ✓ |
| 12 | Light fixtures are shielded. | ✓ |
| 13 | Detainees are wearing proper uniforms (white), and using hair restrants. beard guards, safety boots | ✓ |
| 14 | Pots and pans are air dried, with no signs of wetness | ✓ |
| 15 | Hood vents are clean. | ✓ |
| 16 | Cleaning supplies are separately stored. | ✓ |
| 17 | Pot holders are available and offer sufficient protection. | ✓ |
| 18 | Menus are posted. | ✓ |
| 19 | Hand washing area is clean and stocked with paper towels and soap. | ✓ |
| 20 | Food service workers are monitored each day for health and cleanliness | ✓ |
| 21 | Toilets are clean, stocked and in good working order. | ✓ |
| 22 | Food is protected from contamination i.e dirty rags properly stored | ✓ |
| 23 | Cleaning schedule posted in food service | ✓ |
| 24 | All food items products are stored at least six inches from the floor | ✓ |
| 25 | Open food containers are properly stored and dated | ✓ |
| 26 | A sample tray of each meal is kept in the refrigerator for 24 hours. | ✓ |

Brillianceva PTHSM
Health Services Administrator or designee

08-01-19
Date

M. Keeney
Food Services Manager

8/1/19
Date

M. J. [Signature]
Fire & Safety Manager

8/1/19
Date

Corrective Action/Comments:

OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 7-29-19

Time: 0200 AM **Time:** 1200 PM

| Shift Checklist | AM | | PM | | Comments |
|--|--------------------------|----------|---------------------------|-----------------------|-----------------------|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | X | | | |
| Workers reported to work, no open sores | | X | | Y | |
| no skin infections | | X | | Y | |
| no diarrhea | | X | | Y | |
| Kitchen is in good general appearance | | X | | Y | |
| All kitchen equipment operational & clean | | X | | Y | |
| All tools and sharps inventoried | | X | | Y | |
| All areas secure, lights out, exits locked | | | | | |
| DISH MACHINE | Temperature | | Wash 150 F+ | Rinse 180 F+ | |
| Temperature according to manufacturer's specifications | Breakfast | | 157 | 181 | |
| and chemical agent used in Final Rinse | Lunch | | 150 | 180 | |
| | Dinner | | 150 | 180 | |
| POT and PAN SINK | Temperature | | Wash 110 F+ | Rinse 110F+ | Final Rinse |
| Final Rinse Temps determined by chemical agent used | N/A Breakfast | | — | — | — |
| | Lunch | | — | — | — |
| | N/A Dinner | | — | — | — |
| FREEZER and WALK-IN | Temperature | | Freezer 0 Or below | Walk-in 35-40F | Walk-in 35-40F |
| Record temperatures, Freezer and Walk-ins | AM | | -08.50 | 37.9 | 38.9 |
| Record temperatures, Freezer and Walk-ins | PM | | -01.1 | 38.6 | 37.8 |
| DRY STORAGE | Temperature 45-80 | | Area 1 | Area 1 | Area 1 |
| Record temperatures Dry Storage Areas | AM | | 68 | 70 | |
| Record temperatures, Dry Storage Areas | PM | | 70 | 70 | |
| Cleaning Schedule completed | AM | | PM | | |
| Circle One | Yes / No | Yes / No | | | |

Signature, Cook Supervisor (AM)

DATE: 7/29/19

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE: 7/30/19

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: JULY 29, 2019

MONDAY

BREAKFAST

CYCLE: 5

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
|--------------|----------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|----------|-----------|---|
| Kitchen | Oatmeal | 1 cup | 16g | 0130 | 188.6 | VEGETARIAN | Oatmeal | 1 c | 188.6 | 180 | 0 |
| | Scrambled Eggs | 1/2 cup | 96x | ✓ | 174.5 | | Peanut Butter | 1 oz | RT | ✓ | ✓ |
| | Jelly | 1 pkt | 126x | ✓ | RT | | Diet Jelly | 1 pkt | RT | ✓ | ✓ |
| | Biscuit | 1 each | 36g | ✓ | RT | | Bread | 2 sl | RT | ✓ | ✓ |
| | Margarine | 1 pat | 1.606x | ✓ | 40 | | Margarine | 1 pat | 40 | ✓ | ✓ |
| | Sugar | 2 pkts | 1.606x | ✓ | RT | | Sugar Sub | 2 pkts | RT | ✓ | ✓ |
| | Coffee | 8 oz | 61b | ✓ | 180.4 | | Coffee | 8 oz | 180.4 | ✓ | ✓ |
| | Milk 2% | 8 oz | 1480cal | ✓ | 39.0 | | Milk 2% | 8 oz | 39.0 | ✓ | ✓ |
| | | — | — | ✓ | — | | | — | ✓ | ✓ | |

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

P. Blazquez
Cook Supervisor

Population -ICE 1277
MARSHALLS 58

Labeled &

First cart out: 0500
Last cart out: 0630

Signature:

M. McKenna
Food Service Manager

Call Backs 6
Test Trays 2

Refrigerated
Yes No

Signature

P. Blazquez

Prepared by:

Johnny Sack

Protein 1 oz

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Prepared by:

Proteins 2 - 2oz
Bread 4 slices
Fruit 1 each
Drink 1 each

Protein 2 slices
HYPER CALORIC
Protein 2 - 2oz

TEST
CALC
BACK

Test Sacks

Labeled & Refrigerated

2 B. eggs
1.606x

2 Milk
2 Sugar

FOU'S

47

Rev 4/2019 mps

Protein 1 oz

Sack meal

Johnny Sack Meal Counts

First cart out: 0500
Last cart out: 0630

Signature

P. Blazquez

MEAL TRAY SET UP

Labeled & Refrigerated

2 B. eggs
1.606x

2 Milk
2 Sugar

FOU'S

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: JULY 29, 2019

MONDAY

LUNCH

CYCLE: 5

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
|---------------------------------|-----------------|-----------------|----------|------------|-----------|----------------------|----------------------------|--------------|----------|-----------|--|
| Prepared Prepared Kitchen | Beef Patty | 4 oz | 9cs | 0730 | 180 | VEGETARIAN | Beef Patty | 4 oz | 180 | 1335 | |
| | Pinto Beans | 1 cup | 4 bags | 0130 | 175.1 | | Pinto Beans | 1 c | 175.1 | | |
| | Rice | 1/2 cup | 100 lbs | 0730 | 1830 | | Rice | 1/2 c | 1830 | | |
| | Lettuce | 1/2 cup | 4cs | 0800 | 40 | | Lettuce | 1/2 c | 40 | | |
| | Mayo or Mustard | 1 pkt | 1 1/2cs | 0730 | RT | | Mustard | 1 pkt | RT | | |
| | | Hamburger Bun | 1 each | 115 bags | 0900 | RT | Pinto Beans | Bread | 1 sl | RT | |
| | | Gelatin w Fruit | 1/2 cup | 3 1/2cs | 0800 | 40 | | Spinach | 1/2 c | — | |
| | | Unsweet Tea | 8 oz | .45 | 0700 | 40 | | Canned Fruit | 1/2 c | 40 | |
| | | — | — | — | — | — | | Unsweet Tea | 8 oz | 40 | |

Portions verified by:

Meal Count Documentation

Population 1335

Staff 13

Signature:

Prepared
Cook Supervisor

Population -ICE 1277
MARSHALLS 58

Labeled &

Signature:

McKenney
Food Service Manager

Call Backs 14
Test Trays 1

Refrigerated
(Yes) No

Prepared by:

Johnny Sack

37

HS SNACK 10

Sack meal

Johnny Sack
Meal Counts

MEAL TRAY SET UP

McKenney

| | |
|----------|----------|
| Proteins | 2 - 2oz |
| Bread | 4 slices |
| Fruit | 1 each |
| Drink | 1 each |

| | | |
|---------------|----------|--------|
| Protein | 1 oz | TEST |
| Bread | 2 slices | 1 |
| HYPER CALORIC | | CALL |
| Protein | 2 - 2oz | BACK |
| Bread | 4 slices | |
| Cookie | 1 each | TOTALS |
| Drink | 1 each | |

Test Sacks

1

Jello w/Fruit

Lettuce

Bun

Rice

Beef Patty

Bean

SERVICE DOCUMENTATION

First cart out: 1030

Last cart out: 1200

Signature

Prepared

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: JULY 29, 2019

MONDAY

DINNER

CYCLE: 5

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
|--------------------------|-----------------|-----------|----------------------------------|------------|--------------|-------------------------|----------------------------|-----------|----------|-----------|--|
| | T-Ham with | | 160lb | 1030 | 170 | VEGETARIAN | T-Ham with | 170 | 1345 | 8 | |
| | Macaroni Cheese | 1 cup | 50 | 7 | 170 | Mac & Cheese | Mac & Cheese | 1c | 170 | 3 | |
| | English Peas | 1/2 cup | 80 | 7 | 165 | 1 cup | Carrots | 1/2 c | 165 | 3 | |
| | Beans | 1 cup | 40 | 7 | 175 | English Peas | Beans | 1c | 175 | 3 | |
| | Cornbread | 1 piece | 30 | 7 | RT | 1 cup | Salad | 1/2 c | 40 | 3 | |
| | Margarine | 1 pat | 1/20 | 7 | RT | | Diet Dressing | 1 oz | RT | 3 | |
| | Applesauce Cake | 1 piece | 30 | 7 | RT | | Fresh Fruit | None 1 ea | | 3 | |
| | Drink w/Vit C | 8 oz | 30 | 7 | 40 | | Unsweet Drink | 8 oz | 40 | 3 | |
| Portions verified by: | | | In Take Meal Count Documentation | | | | | | | | |
| Signature: AA | | | Population 1345 217 Staff 7 | | | | | | | | |
| Cook Supervisor | | | Population -ICE 1277 | | | | | | | | |
| Signature: M. O'Keefe | | | MARSHALLS 58 | | | | | | | | |
| Food Service Manager | | | Call Backs 17 | | | | | | | | |
| | | | Test Trays 3 | | | | | | | | |
| Prepared by: Johnny Sack | | | HS SNACK | | Sack meal | Johnny Sack Meal Counts | | | | | |
| | | | Protein | 1 oz | TEST | Test Sacks | | | | | |
| | | | Bread | 2 slices | | Labeled & Refrigerated | | | | | |
| | | | Fruit | 1 each | CALL | Yes No | | | | | |
| | | | Drink | 1 each | BACK | | | | | | |
| | | | Bread | | 4 slices | | | | | | |
| | | | Cookie | | 1 each | | | | | | |
| | | | Drink | | 1 each | | | | | | |
| | | | MEAL TRAY SET UP | | | | | | | | |
| | | | Peas | | Cornbread | T Ham | | | | | |
| | | | Beans | | Mac + Cheese | | | | | | |

SERVICE DOCUMENTATION

First cart out:

Last cart out:

Signature

1545
1735
AA

MEAL TRAY SET UP

Peas

Cornbread

T Ham

Beans

Mac + Cheese

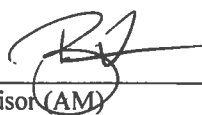
OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 7/30/19

Time: 0700 AM **Time:** 1300 PM

| Shift Checklist | AM | | PM | | Comments |
|--|--------------------------|--------|---------------------------|-----------------------|-----------------------|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | X | | | |
| Workers reported to work, no open sores | | X | | Y | |
| no skin infections | | X | | Y | |
| no diarrhea | | X | | Y | |
| Kitchen is in good general appearance | | X | | Y | |
| All kitchen equipment operational & clean | | X | | Y | |
| All tools and sharps inventoried | | X | | Y | |
| All areas secure, lights out, exits locked | | | | Y | |
| DISH MACHINE | Temperature | | Wash 150 F+ | Rinse 180 F+ | |
| Temperature according to manufacturer's specifications | Breakfast | | 151 | 183 | |
| and chemical agent used in Final Rinse | Lunch | | 150 | 180 | |
| | Dinner | | 156 | 180 | |
| POT and PAN SINK | Temperature | | Wash 110 F+ | Rinse 110F+ | Final Rinse |
| Final Rinse Temps determined by chemical agent used | Breakfast | | N/A | — | — |
| | Lunch | | N/A | — | — |
| | Dinner | | N/A | — | — |
| FREEZER and WALK-IN | Temperature | | Freezer 0 Or below | Walk-in 35-40F | Walk-in 35-40F |
| Record temperatures, Freezer and Walk-ins | AM | | -10.4 | 38.8 | 38.9 |
| Record temperatures, Freezer and Walk-ins | PM | | -3.2 | 38.7 | 39.8 |
| DRY STORAGE | Temperature 45-80 | | Area 1 | Area 1 | Area 1 |
| Record temperatures Dry Storage Areas | AM | | 63 | 71 | |
| Record temperatures, Dry Storage Areas | PM | | 70 | 70 | |
| Cleaning Schedule completed | AM | | PM | | |
| Circle One | Yes/No | Yes/No | | | |

Signature, Cook Supervisor (AM) 

DATE: 7/30/19

Signature, Cook Supervisor (PM) 


FOOD SERVICE MANAGER

8/2/19
DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT



| DATE: JULY 30, 2019 | | | TUESDAY | | | BREAKFAST | | CYCLE: 5 | | | |
|---|--|-----------|----------|------------|-----------|----------------------|----------------------------|----------|----------|-----------|---|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
| Kitchen | Dry Cereal | 1 cup | 5.5bx | 0130 | RT | VEGETARIAN | Dry Cereal | 1 c | RT | 1370 | Ø |
| | Pancakes | 2 each | 18bx | | 159.9 | | Pancakes | 2 ea | 159.9 | | |
| | Syrup | 1/4 cup | 11g1 | | RT | | Diet Syrup | 1/4 c | RT | | |
| | Turkey Ham | 2 oz | 160lb | | 166.7 | | Turkey Ham | 2 oz | 166.7 | | |
| | Margarine | 2 pats | 1.60bx | | 40 | | Margarine | 1 pat | 40 | | |
| | - | - | - | | - | | Fresh Fruit | 1 ea | RT | | |
| | Sugar | 2 pkts | 1.60bx | | RT | | Sugar Sub | 2 pks | RT | | |
| | Coffee | 8 oz | 61b | | 180.1 | | Coffee | 8 oz | 180.1 | | |
| | Milk 2% | 8 oz | 1,370 | | 38.5 | | Milk 2 % | 8 oz | 38.5 | | |
| | <p>Portions verified by: <u>B. Vazquez</u></p> <p>Signature: <u>B. Vazquez</u> Cook Supervisor</p> <p>Signature: <u>M. Keeney</u> Food Service Manager</p> | | | | | | | | | | |
| <p>MEAL COUNT DOCUMENTATION</p> <p>Population 1292 Staff 30</p> <p>Population -ICE 1234</p> <p>MARSHALLS 58</p> <p>Call Backs 13</p> <p>Test Trays 2</p> <p>Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Johnny Sack Meal Counts</p> | | | | | | | | | | | |
| <p>MEAL TRAY SET UP</p> <p>supper 6050ar</p> <p>T-Ham</p> <p>Pancakes</p> <p>Cereal</p> | | | | | | | | | | | |

PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT



| DATE: JULY 30, 2019 | | | TUESDAY | | LUNCH | | CYCLE: 5 | | | |
|---|--------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|----------|-----------|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
| Reynad | Fidelo with | 1/2 cup | 80 lbs | 0800 | 1930 | VEGETARIAN | Fidelo with | 1/2 c | 1292 | 1 |
| Reynad | Meat Sauce | 1/2 cup | 240 lbs | 0630 | 1800 | Spagetti | Meat Sauce | 1/2 c | 1800 | 1 |
| Reynad | Carrots | 1/2 cup | 270 lbs | 0800 | 1830 | 1 cup | Carrots | 1 c | 1830 | 1 |
| Kitchen | Salad | 1/2 cup | 60 lbs | 0700 | 40 | Tomato Sauce | Salad | 1/2 c | 40 | 1 |
| | Dressing | 1 oz | 1 1/2 | 0730 | RT | 1/2 cup | Diet Dressing | 1 pkt | RT | 1 |
| | Garlic Bread | 2 slices | 6 box | 0730 | RT | Garlic Bread | Bread | 2 sl | RT | 1 |
| | Spiced Cake | 1 piece | 3 bag | 0900 | RT | 2 slices | Canned Fruit | 1/2 c | 40 | 1 |
| | Unsweet Tea | 8 oz | .40 | 0700 | 40 | Cheese | Greens | 1 c | 172.1 | 1 |
| | | | - | - | - | 3 oz | Unsweet Tea | 8 oz | 40 | 1 |
| <p>Portions verified by: <u>Reynad</u></p> <p>Signature: <u>Cook Supervisor</u></p> <p>Signature: <u>Food Service Manager</u></p> | | | | | | | | | | |
| <p>MEAL COUNT DOCUMENTATION</p> <p>Population 1292</p> <p>Population - ICE 1232</p> <p>MARSHALLS 60</p> <p>Call Backs (4)</p> <p>Test Trays (1)</p> <p>HS SNACK</p> <p>Protein 1 oz</p> <p>Bread 2 slices</p> <p>HYPER CALORIC</p> <p>Protein 2 - 2oz</p> <p>Bread 4 slices</p> <p>Cookies 1 each</p> <p>Drink 1 each</p> <p>TOTALS</p> | | | | | | | | | | |
| <p>SERVICE DOCUMENTATION</p> <p>First cart out: 1020</p> <p>Last cart out: 1140</p> <p>Signature: <u>Reynad</u></p> | | | | | | | | | | |
| <p>MEAL TRAY SET UP</p> <p>Salad</p> <p>Cake</p> <p>Rolls</p> <p>Spaghetti w/ meat sauce</p> <p>Carrots</p> | | | | | | | | | | |

PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT



| DATE: JULY 30, 2019 | | | TUESDAY | | | DINNER | | | CYCLE: 5 | | |
|---|-----------------------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|----------|-----------|--|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
| | Chicken Fried Steak | 4 oz | 10 Co | 1030 | 170 | VEGETARIAN | Beef Patty 4 oz | 170 | 1367 | 8 | |
| | Cream Gravy | 1/4 cup | 1/2 Co | | 165 | Peanut Butter 3 oz | Whip Potato 1/2 c | 165 | | | |
| | Whipped Potatoes | 1/2 cup | 2 bag | | 165 | | Green Beans 1 c | 170 | | | |
| | Green Beans Peas | 1/2 cup | 9 Co | | 170 | Whipped Potato 1 cup | Salad 1/2 c | 40 | | | |
| | Salad | 1/2 cup | 6 Co | | 40 | Bread 4 slices | Diet Dressing 1 oz | RT | | | |
| | Dressing | 1 oz | 1 1/2 Co | | RT | | Roll 1 ea | RT | | | |
| | Dinner Roll | 1 each | 6 Co | | RT | | Canned Fruit 1/2 c | RT | | | |
| | Margarine | 1 pat | 1 Co | | 40 | | Unsweet Drink 8 oz | 40 | | | |
| | Drink w Vit C | 8 oz | 35 | | 40 | | | | | | |
| <p>Portions verified by: _____</p> <p>Signature: AA</p> <p>Cook Supervisor: <i>McKeeney</i></p> <p>Food Service Manager: _____</p> | | | | | | | | | | | |
| <p>MEAL TRAY SET UP</p> <p>First cart out: 1545</p> <p>Last cart out: 1700</p> <p>Signature: AA</p> | | | | | | | | | | | |
| <p>Prepared by: Atwell</p> <p>Johnny Sack 80</p> <p>Proteins 2 - 2oz</p> <p>Bread 4 slices</p> <p>Fruit 1 each</p> <p>Drink 1 each</p> <p>HS SNACK 10</p> <p>Protein 1 oz</p> <p>Bread 2 slices</p> <p>HYPER CALORIC 1 each</p> <p>Protein 2 - 2oz</p> <p>Bread 4 slices</p> <p>Cookie 1 each</p> <p>Drink 1 each</p> <p>TEST 1</p> <p>CAK BACK</p> <p>TOTALS</p> | | | | | | | | | | | |
| <p>MEAL TRAY SET UP</p> <p>Peas Salad Roll</p> <p>Potato Chicken Fried Steaks</p> | | | | | | | | | | | |

OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 7/31/19

Time: AM **Time:** PM

| Shift Checklist | AM | | PM | | Comments |
|--|----|--------------------------|--------------|---------------------------|--|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | X | | | AT APPROXIMATELY 1234 ALL UNITS CONTACTED ALL REPORTED NO CARDS IN THEIR PODS AND ALL CARDS RETURNED |
| Workers reported to work, no open sores | | X | | X | |
| no skin infections | | X | | X | |
| no diarrhea | | X | | X | |
| Kitchen is in good general appearance | | X | | X | |
| All kitchen equipment operational & clean | | X | | X | |
| All tools and sharps inventoried | | X | | X | |
| All areas secure, lights out, exits locked | | | | X | |
| DISH MACHINE | | | | | |
| | | Temperature | | Wash 150 F+ | Rinse 180 F+ |
| Temperature according to manufacturer's specifications | | Breakfast | | 157 | 184 |
| and chemical agent used in Final Rinse | | Lunch | | 155 | 180 |
| | | Dinner | | 153 | 176 |
| POT and PAN SINK | | | | | |
| | | Temperature | | Wash 110 F+ | Rinse 110F+ |
| Final Rinse Temps determined by chemical agent used | | N/A | Breakfast | — | — |
| | | | Lunch | — | — |
| | | | Dinner | — | — |
| FREEZER and WALK-IN | | | | | |
| | | Temperature | | Freezer 0 Or below | Walk-in 35-40F |
| Record temperatures, Freezer and Walk-ins | | AM | | -8.5 | 39.0 |
| Record temperatures, Freezer and Walk-ins | | PM | | 4.3 | 36.8 |
| DRY STORAGE | | | | | |
| | | Temperature 45-80 | | Area 1 | Area 1 |
| Record temperatures Dry Storage Areas | | AM | | 65 | 70 |
| Record temperatures, Dry Storage Areas | | PM | | 64 | 69 |
| Cleaning Schedule completed | | | | | |
| Circle One | | AM Yes/No | PM Yes/No | | |

Signature, Cook Supervisor (AM)

DATE: 7/31/19

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE: 8/2/19

PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT



| DATE: JULY 31, 2019 | | | WEDNESDAY | | | BREAKFAST | | CYCLE: 5 | | |
|---|----------------|-----------|-----------------|------------|-----------|----------------------------------|----------------------------|----------|----------|-----------|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
| Kitchen | Farina | 1 cup | 1.50bx | 0130 | 184.7 | VEGETARIAN Peanut Butter 1 oz | Farina 1 c | 184.7 | 1360 | Ø |
| | Scrambled Eggs | 1/2 cup | 8bx | | 174.6 | | Turkey Sausage 2 oz | 179.6 | | |
| | Peppered Gravy | 1/4 cup | 9bx | | 177.3 | | Fresh Fruit 1 ea | 40 | | |
| | Biscuit | 1 each | 25bx | | RT | | Bread 2 sl | RT | | |
| | Margarine | 1 pat | 1.60bx | | 40 | | Margarine 1 pat | 40 | | |
| | Sugar | 2 pkts | 1.60bx | | RT | | Sugar Sub 2 pkts | RT | | |
| | Coffee | 8 oz | 61b | | 184.0 | | Coffee 8 oz | 184.0 | | |
| | Milk 2% | 8 oz | 1.360 | | 39.0 | | Milk 2% 8 oz | 39.0 | | |
| <p>Portions verified by: _____</p> <p>Signature: <u>B. Vazquez</u> Cook Supervisor</p> <p>Signature: <u>M. Keeney</u> Food Service Manager</p> | | | | | | | | | | |
| <p>MEAL COUNT DOCUMENTATION</p> <p>Population 1284 Staff 10</p> <p>Population - ICE 1226</p> <p>MARSHALLS 58</p> <p>Call Backs 14</p> <p>Test Trays 2</p> | | | | | | | | | | |
| <p>First cart out: _____</p> <p>Last cart out: _____</p> <p>Signature: <u>B. Vazquez</u></p> | | | | | | | | | | |
| <p>MEAL TRAY SET UP</p> | | | | | | | | | | |
| Vazquez | Johnny Sack | 10 | HS SNACK | | Sack meal | Johnny Sack Meal Counts | | | | |
| | Proteins | 2 - 2oz | Protein 1 oz | | TEST | Test Sacks | eggs - eggs | sugar | Granul | |
| | Bread | 4 slices | Bread 2 slices | | | | | | | |
| | Fruit | 1 each | HYPER CALORIC | | CALL | | | | | |
| | Drink | 1 each | Protein 2 - 2oz | | BACK | | | | | |
| <p>Labeled & Refrigerated Yes No</p> <p>Yes No</p> | | | | | | | | | | |
| <p>TOTALS</p> <p>Bread 4 slices</p> <p>Cookie 1 each</p> <p>Drink 1 each</p> | | | | | | | | | | |

PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT



DATE: JULY 31, 2019

WEDNESDAY

LUNCH

CYCLE: 5

| Prepared by: | Menu Items | Serv size | Amt | Prep | Begin | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
|---------------|-----------------------------|-----------|------|------|-------|-----------|----------------------|-----------------------------|---------|----------|-----------|
| <i>Reynad</i> | Tahitian Chicken | 1 cup | 1780 | 0700 | 0700 | 60C | VEGETARIAN | Chicken | 4 oz | 1284 | 0 |
| <i>Reynad</i> | Rice | 1/2 cup | 1930 | 0730 | 0730 | 100 lbs | Rice | Rice | 1/2 c | 1830 | 0 |
| <i>Reynad</i> | Green Beans CORN | 1/2 cup | 1780 | 0800 | 0800 | 270 lbs | 1 cup | Green Beans CORN | 1/2 c | 1780 | 0 |
| <i>Reynad</i> | Pinto Beans | 1 cup | 1810 | 0500 | 0500 | 4 bags | Green Beans | Pinto Beans | 1 c | 1810 | 0 |
| <i>Reynad</i> | Salad | 1/2 cup | 40 | 0700 | 0700 | 5 1/2 c | 1 cup | Salad | 1/2 c | 40 | 0 |
| <i>Reynad</i> | Dressing | 1 oz | RT | 0700 | 0700 | RT | Pinto Beans | Diet Dressing | 1 pkt | RT | 0 |
| <i>Reynad</i> | Cornbread | 1 each | RT | 0900 | 0900 | RT | 1.5 cups | Bread | 1 sl | RT | 0 |
| <i>Reynad</i> | | | | | | | Cornbread | Margarine | 1 pat | 35 | 0 |
| <i>Reynad</i> | | | | | | | 2 pieces | Canned Fruit | 1/2 c | RT | 0 |
| <i>Reynad</i> | Unsweet Tea | 8 oz | 145 | 0730 | 0730 | 40 | | Unsweet Tea | 8 oz | 40 | 0 |

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: *Reynad*

Cook Supervisor

Population - ICE 12240

MARSHALLS 58

Labeled & Refrigerated

Yes No

First cart out: 1010

Last cart out: 1135

Signature: *Reynad*

Signature: *M. Keeney*

Food Service Manager

Call Backs 12

Test Trays 3

Johnny Sack Meal Counts

Yes No

MEAL TRAY SET UP

Prepared by:

Johnny Sack

HS SNACK

Sack meal

TEST

CALL BACK

TOTALS

Yes No

Proteins 2 - 2oz

Bread 4 slices

Fruit 1 each

Drink 1 each

Protein 1 oz

Bread 2 slices

HYPER CALORIC 2 - 2oz

Bread 4 slices

Cookie 1 each

Drink 1 each

Boon bread

Green Beans

Salad

Rice

Beans

100



THE UNIVERSITY OF CHICAGO

Rev 4/2019 mps

OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 8/1/19

Time: ~~1200~~ AM **Time:** 1900 PM

| Shift Checklist | AM | | PM | | Comments |
|--|--------------------------|-----------|---------------------------|-----------------------|------------------------------------|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | X | | | ① None of the kettles were locked. |
| Workers reported to work, no open sores | | X | | X | |
| no skin infections | | X | | X | |
| no diarrhea | | X | | X | |
| Kitchen is in good general appearance | | X | | X | |
| All kitchen equipment operational & clean | | X | | X | |
| All tools and sharps inventoried | | X | | X | |
| All areas secure, lights out, exits locked | | | | X | |
| DISH MACHINE | Temperature | | Wash 150 F+ | Rinse 180 F+ | |
| Temperature according to manufacturer's specifications | Breakfast | | 153 | 180 | |
| and chemical agent used in Final Rinse | Lunch | | 152 | 180 | |
| | Dinner | | 151 | 182 | |
| POT and PAN SINK | Temperature | | Wash 110 F+ | Rinse 110F+ | Final Rinse |
| Final Rinse Temps determined by chemical agent used | N/A | Breakfast | — | — | — |
| | | Lunch | — | — | — |
| | N/A | Dinner | — | — | — |
| FREEZER and WALK-IN | Temperature | | Freezer 0 Or below | Walk-in 35-40F | Walk-in 35-40F |
| Record temperatures, Freezer and Walk-ins | AM | | -13.00 | 37.8 | 39.4 |
| Record temperatures, Freezer and Walk-ins | PM | | -1.3 | 38.1 | 39.2 |
| DRY STORAGE | Temperature 45-80 | | Area 1 | Area 1 | Area 1 |
| Record temperatures Dry Storage Areas | AM | | 64 | 68 | |
| Record temperatures, Dry Storage Areas | PM | | 71 | 69 | |
| Cleaning Schedule completed | AM | | PM | | |
| Circle One | Yes/No | Yes/No | | | |

Signature, Cook Supervisor (AM)

DATE: 8/1/19

Signature, Cook Supervisor (PM)

McKeeney
FOOD SERVICE MANAGER

8/3/19
DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: AUG 01, 2019

THURSDAY

BREAKFAST

CYCLE: 5

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
|--------------|-------------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|----------|-----------|---|
| Kitchen | Rice & Raisins | 1 cup | 456x | 0136 | 121 | VEGETARIAN | Bran Flakes | 1 c | RT | 1346 | 0 |
| | Pancakes | 2 each | 186x | | 165.9 | Eggs 2 each | Pancakes | 2 ea | 165.9 | | |
| | Syrup | 2 oz | 1291 | | RT | | Diet Syrup | 2 oz | RT | | |
| | Turkey Ham, Slice | 2 oz | 1601b | | 176.7 | | Turkey Ham | 2 oz | 176.7 | | |
| | Margarine | 2 pats | 40 | | 40 | | Margarine | 1 pat | 40 | | |
| | Sugar | 2 pkts | 1.606x | | RT | | Sugar Sub | 2 pkts | RT | | |
| | Coffee | 8 oz | 61b | | 180.3 | | Coffee | 8 oz | 180.3 | | |
| Milk 2% | 8 oz | 1340 | | 39.7 | | Milk 2% | 8 oz | 39.7 | | | |
| | | | | | | | Canned Fruit | 1/2 c | | | |

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

B. Blazquez
Cook Supervisor

Population 1264
Population -ICE 1212
MARSHALLS 57

Staff 1
Labeled & Refrigerated
Yes No

Signature:

Food Service Manager

Call Backs 6
Test Trays 2

Johnny Sack Meal Counts

Prepared by:

Johnny Sack

Protein 1 oz
Bread 2 slices
HYPER CALORIC
Protein 2 - 2oz
Bread 4 slices
Cookie 1 each
Drink 1 each

TEST
CALL
BACK

MEAL TRAY SET UP

Proteins 2 - 2oz
Bread 4 slices
Fruit 1 each
Drink 1 each

Protein 1 oz
Bread 2 slices
HYPER CALORIC
Protein 2 - 2oz
Bread 4 slices
Cookie 1 each
Drink 1 each

TEST
CALL
BACK

SUGAR

ITEM

SUGAR

Rev 4/2019 mps

ARTIOS

Pancakes

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: AUG 01, 2019

THURSDAY

LUNCH

CYCLE: 5

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
|--------------|----------------|-----------|------------------|------------|-----------|---|----------------------------|---------|----------|-----------|---|
| McGraw | Fajita Meat | 4 oz | 240 ⁺ | 0700 | 191.1 | VEGETARIAN Spanish Rice 1 cup Refried Beans 1.5 cups Tortillas 4 each | Fajita Meat | 4 oz | 191.1 | 1340 | 2 |
| | Onions/Peppers | 1/2 cup | | | 191.1 | | Onions/Pepper | 1 c | 191.1 | | |
| | Spanish Rice | 1/2 cup | 200 | 0700 | 170.5 | | Rice | 1/2 c | | | |
| | Refried Beans | 1/2 cup | 4 Bags | 0300 | 187.3 | | Pinto Beans | 1 c | | | |
| | Salsa | 1/2 cup | 8 BX | 7/31 | 38 | | Salsa | 1/2 c | | | |
| | Tortilla | 2 each | | | RT | | | | | | |
| | Salad Shredded | 1/2 cup | 600 | 0600 | 39 | | Salad | 1/2 c | | | |
| | Dressing | 1 oz | | | RT | | Diet Dressing | 1 oz | RT | | |
| | White Cake | 1 piece | 2.25 bag | 7/31 | RT | | Fresh Fruit | 1 ea | | | |
| | Unsweet Tea | 8 oz | | | 34 | | Unsweet Tea | 8 oz | | | |

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

McGraw

Population - ICE 12/12

Labeled &

First cart out:

1000

Signature:

Cook Supervisor

MARSHALLS 57

Refrigerated

Last cart out:

1130

Signature:

Food Service Manager

Call Backs 8

(Yes) No

Signature

McGraw

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Coupons

MEAL TRAY SET UP

| | |
|----------|----------|
| Proteins | 2 - 2oz |
| Bread | 4 slices |
| Fruit | 1 each |
| Drink | 1 each |

| | | |
|---------------|----------|--------|
| Protein | 1 oz | TEST |
| Bread | 2 slices | |
| HYPER CALORIC | | CALL |
| Protein | 2 - 2oz | BACK |
| Bread | 4 slices | |
| Cookie | 1 each | TOTALS |
| Drink | 1 each | |

Test Sacks

Labeled & Refrigerated

Yes

No

Rev 4/2019 mps

McGraw

1000

1130

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: AUG 01, 2019

THURSDAY

DINNER

CYCLE: 5

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
|-----------------------|--------------------------|-----------|------------------------|------------|-------------------------|------------------------|----------------------------|---------|----------|-----------|---|
| | Turkey Salami | 3 oz | 300 lbs | 8/31/19 | 38 | VEGETARIAN | Sliced Turkey | 4 oz | 38 | 1275 | 0 |
| | Cheese, Sliced | 1 oz | 360 | 1430 | 37 | Cheese | Lettuce | 1 c | 37 | | |
| | Macaroni Salad | 1 1/2 cup | 100 lbs | 7/31/14 | 38 | 3 oz | Macaroni | 1/2 c | 38 | | |
| | Corn Salad | 1 1/2 cup | 92 lbs | 7/31/14 | 36 | Macaroni Salad | Breecith 5 1/2 inch | 1 c | 190 | | |
| | Mustard | 1 pkt | 1.20 | 1500 | 45 | 1 cup | Mustard | 1 pkt | RT | | |
| | Mayo 2 inch | 1 pkt | 1.20 | 1500 | 45 | Bread | Canned Fruit | 1/2 c | 38 | | |
| | Bread | 2 slices | 100102 | 1500 | RT | 4 slices | Bread | 2 sl | RT | | |
| | Lettuce & Onion | 1 1/2 cup | 560x | 1400 | 38 | Onion | Onion | 1 sl | 38 | | |
| | Drink w/Vit C | 8 oz | 1/60x | 1400 | 38 | Unsweet Drink | Unsweet Drink | 8 oz | 37 | | |
| Portions verified by: | Meal Count Documentation | | | | | | | | | | |
| Signature: | Population 1269 | | Staff 10 | | SERVICE DOCUMENTATION | | | | | | |
| Cook Supervisor | Population -ICE 1212 | | Labeled & Refrigerated | | First cart out: 1610 | | | | | | |
| Signature: | Call Backs 3 | | Yes | | Last cart out: 1520 | | | | | | |
| Food Service Manager | Test Trays 2 | | No | | Signature: 1/1/19 | | | | | | |
| Prepared by: | Johnny Sack 20 | | HS SNACK | | Johnny Sack Meal Counts | | MEAL TRAY SET UP | | | | |
| | Proteins | 2 - 2oz | Protein | 1 oz | TEST | Test Sacks | Sliced Bread | | | | |
| | Bread | 4 slices | Bread | 2 slices | | Labeled & Refrigerated | Lettuce onions | | | | |
| | Fruit | 1 each | HYPER CALORIC | | CALL | | corn | | | | |
| | Drink | 1 each | Protein | 2 - 2oz | BACK | | Sliced Bread | | | | |
| | | | Bread | 4 slices | | | T-bon/chese | | | | |
| | | | Cookie | 1 each | TOTALS | | | | | | |
| | | | Drink | 1 each | | Yes | | | | | |

OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 8/2/19

Time: 0130 AM **Time:** 1900 PM

| Shift Checklist | AM | | PM | | Comments |
|--|--------------------------|----------|---------------------------|-----------------------|------------------------------|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | X | | | |
| Workers reported to work, no open sores | | X | | X | |
| no skin infections | | X | | X | |
| no diarrhea | | X | | X | |
| Kitchen is in good general appearance | | X | | X | |
| All kitchen equipment operational & clean | X | | | X | (2) Kettle would not come on |
| All tools and sharps inventoried | | X | | X | |
| All areas secure, lights out, exits locked | | | | X | |
| DISH MACHINE | Temperature | | Wash 150 F+ | Rinse 180 F+ | |
| Temperature according to manufacturer's specifications | Breakfast | | 155 | 180 | |
| and chemical agent used in Final Rinse | Lunch | | 152 | 180 | |
| | Dinner | | 151 | 184 | |
| POT and PAN SINK | Temperature | | Wash 110 F+ | Rinse 110F+ | Final Rinse |
| Final Rinse Temps determined by chemical agent used | Breakfast | | — | — | — |
| | Lunch | | — | — | — |
| | Dinner | | — | — | — |
| FREEZER and WALK-IN | Temperature | | Freezer 0 Or below | Walk-in 35-40F | Walk-in 35-40F |
| Record temperatures, Freezer and Walk-ins | AM | | 4 | 40 | 38.3 |
| Record temperatures, Freezer and Walk-ins | PM | | -3.2 | 37.6 | 39.2 |
| DRY STORAGE | Temperature 45-80 | | Area 1 | Area 1 | Area 1 |
| Record temperatures Dry Storage Areas | AM | | 70 | 69 | — |
| Record temperatures, Dry Storage Areas | PM | | 67 | 68 | |
| Cleaning Schedule completed | AM | | PM | | |
| Circle One | Yes / No | Yes / No | | | |

Reyes
Signature, Cook Supervisor (AM)

DATE: 08/2/19

A. Brown
Signature, Cook Supervisor (PM)

M. J. Keeney
FOOD SERVICE MANAGER

DATE: 8/5/19

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



| DATE: AUG 02, 2019 | | | FRIDAY | | | BREAKFAST | | | CYCLE: 5 | | |
|---|------------------|-----------|----------|------------|-----------|----------------------|----------------------------|---------|----------|-----------|--|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
| Kitchen | Dry Cereal | 1 cup | 0430 | 0430 | RT | VEGETARIAN | Dry Cereal 1 c | RT | 1259 | Q | |
| Reynad | Meat Gravy | 1/2 cup | 6 bags | 0300 | 173.0 | Eggs 2 each | Peanut Butter 1 oz | RT | | | |
| Reynad | Grilled Potatoes | 1/2 cup | 2 bag | 0300 | 180.0 | | Grilled Potatoes 1/2 c | 1730 | | | |
| Kitchen | Biscuit | 1 each | | 0430 | RT | | Bread 1 sl | RT | | | |
| | Margarine | 1 pat | | 0430 | RT | | Margarine 1 pat | 35 | | | |
| | Sugar | 2 pkts | 1 1/2 | 0500 | RT | | Sugar Sub 2 pkts | RT | | | |
| | Coffee | 8 oz | 43 | 0430 | 180 | | Coffee 8 oz | 180 | | | |
| | Milk 2% | 8 oz | 1353 | 0500 | 40 | | Milk 2% 8 oz | 180 | | | |
| | | | | | | | Fresh Fruit 1/2 c | RT | | | |
| <div> <div> Portions verified by: </div> <div> Signature: Reynad </div> <div> Signature: McKeeney </div> <div> Food Service Manager </div> </div> | | | | | | | | | | | |
| <div> <div> Meal Count Documentation </div> <div> Population 1254 </div> <div> Staff 2 </div> </div> | | | | | | | | | | | |
| <div> <div> First cart out: 0510 </div> <div> Last cart out: 0640 </div> <div> Signature: Reynad </div> </div> | | | | | | | | | | | |
| <div> <div> MEAL TRAY SET UP </div> <div> Sugar </div> <div> Gravy </div> <div> Potatoes </div> </div> | | | | | | | | | | | |
| <div> <div> Cold Cereal </div> <div> Biscuit </div> </div> | | | | | | | | | | | |

AURORA ICE PROCESSING UNIT

Rev 4/2019 mps

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT

DATE: AUG 02, 2019

FRIDAY

DINNER

CYCLE: 5

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
|--|------------------|-----------|-----------------|------------|-----------|--------------------------------------|----------------------------|---------|-----------|-----------|
| Kofolom | Tuna Salad | 1/2 cup | 1500 | 1230 | 37 | VEGETARIAN | Tuna 4 oz | 37 | 1265 | ✓ |
| | Grilled Potatoes | 1/2 cup | 2600 | 1400 | 192 | Egg Salad 1/2 cup | Steam Potatoes 1/2 c | 192 | | ✓ |
| | Pinto Beans | 1 cup | 600 | 1200 | 195 | | Pinto Beans 1 c | 195 | | ✓ |
| | Coleslaw | 1/2 cup | 600 | 1400 | 35 | | Coleslaw 1/2 c | 35 | | ✓ |
| | Ketchup | 2 pkts | 2600 | 1500 | RT | Pinto Beans 1.5 cups | w Diet Dressing | RT | | ✓ |
| | Bread | 2 slices | 1000 | 1500 | RT | | Green Beans 1/2 c | RT | | ✓ |
| | Drink w/Vit C | 8 oz | 400 | 1500 | 34 | | Bread 2 sl | RT | | ✓ |
| <p>Portions verified by: <u>A. Ben</u></p> <p>Signature: <u>M. Keeney</u></p> <p>Cook Supervisor</p> <p>Food Service Manager</p> | | | | | | | | | | |
| <p>Meal Count Documentation</p> <p>Population 1259</p> <p>Population - ICE 1206</p> <p>MARSHALLS 53</p> <p>Call Backs 4</p> <p>Test Trays 2</p> <p>Staff <u>0</u></p> <p>Labeled & Refrigerated <u>Yes</u> No</p> <p>Johnny Sack Meal Counts</p> | | | | | | | | | | |
| <p>MEAL TRAY SET UP</p> <p>First cart out: <u>1615</u></p> <p>Last cart out: <u>1730</u></p> <p>Signature: <u>A. Ben</u></p> | | | | | | | | | | |
| Prepared by: | Proteins | 2 - 2oz | Protein | 1 oz | Sack meal | Test Sacks | rice | corn | colg 1200 | |
| | Bread | 4 slices | Bread | 2 slices | TEST | Labeled & Refrigerated <u>Yes</u> No | | | | |
| | Fruit | 1 each | HYPER CALORIC | CALL BACK | | | | | | |
| | Drink | 1 each | Protein 2 - 2oz | 4 slices | TOTALS | | | | | |
| | | | | Cookie | 1 each | Drink | | | | |



The GEO Group, Inc.

OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 08/03/19

Time: 0130 AM **Time:** PM

| Shift Checklist | AM | | PM | | Comments |
|--|--------------------------|-----------|---------------------------|-----------------------|-----------------------|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | X | | | |
| Workers reported to work, no open sores | | X | | X | |
| no skin infections | | X | | X | |
| no diarrhea | | X | | X | |
| Kitchen is in good general appearance | | X | | X | |
| All kitchen equipment operational & clean | | X | | X | |
| All tools and sharps inventoried | | X | | X | |
| All areas secure, lights out, exits locked | | | | X | |
| DISH MACHINE | Temperature | | Wash 150 F+ | Rinse 180 F+ | |
| Temperature according to manufacturer's specifications | Breakfast | | 150 | 180 | |
| and chemical agent used in Final Rinse | Lunch | | 152 | 181 | |
| | Dinner | | 154 | 181 | |
| POT and PAN SINK | Temperature | | Wash 110 F+ | Rinse 110F+ | Final Rinse |
| Final Rinse Temps determined by chemical agent used | Breakfast | | — | — | — |
| | Lunch | | — | — | — |
| | Dinner | | — | — | — |
| FREEZER and WALK-IN | Temperature | | Freezer 0 Or below | Walk-in 35-40F | Walk-in 35-40F |
| Record temperatures, Freezer and Walk-ins | AM | | 0 | 38.1 | 39.0 |
| Record temperatures, Freezer and Walk-ins | PM | | -2 | 37 | 38 |
| DRY STORAGE | Temperature 45-80 | | Area 1 | Area 1 | Area 1 |
| Record temperatures Dry Storage Areas | AM | | 69 | 68 | — |
| Record temperatures, Dry Storage Areas | PM | | 67 | 69 | — |
| Cleaning Schedule completed | AM | PM | | | |
| Circle One | Yes / No | Yes / No | | | |

Signature, Cook Supervisor (AM) Rayad 8/3/19

DATE: _____

Signature, Cook Supervisor (PM) [Signature]

FOOD SERVICE MANAGER MJ Keeney 8/5/19

DATE: _____

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: AUG 03, 2019

SATURDAY

BREAKFAST

CYCLE: 5

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
|--|---------------|-----------|--------------------------|------------|------------------------|------------------------|--------------------------------|---------|----------|-----------|---|
| Prepared by: <i>Heather Kitchen</i> | Oatmeal | 1 cup | 200 lbs | 0300 | 1800 | VEGETARIAN | Oatmeal | 1 c | 1800 | 1845 | 0 |
| | Scrambled Egg | 1/2 cup | 800 | 0130 | 1750 | Scrambled Eggs 1/2 cup | Turkey Ham | 2 oz | 1750 | | 0 |
| | w T-Ham | - | - | - | - | | | | | | 0 |
| | Cinnamon Roll | 2 each | 1000 | 0230 | RT | | Fresh Fruit <i>Banana</i> 1 ea | | RT | | 0 |
| | Jelly | 1 pkt | 200 | 0500 | RT | | Diet Jelly | 2 pkts | RT | | 0 |
| | Biscuit | 1 each | 3 bags | 0500 | RT | | Bread | 2 sl | RT | | 0 |
| | Margarine | 1 pat | 1 1/2 lbs | 0400 | 35 | | Margarine | 1 pat | 35 | | 0 |
| | Sugar | 2 pkts | 1 1/2 lbs | 0400 | RT | | Sugar Sub | 2 pkts | RT | | 0 |
| | Coffee | 8 oz | .45 | 0400 | 1730 | | Coffee | 8 oz | .40 | | 0 |
| | Milk 2% | 8 oz | 1329 | 0500 | 40 | | Milk 2% | 8 oz | | | 0 |
| Portions verified by: | | | Meal Count Documentation | | | | SERVICE DOCUMENTATION | | | | |
| Signature: <i>Beard</i> Cook Supervisor | | | Population 1245 | | Staff 12 | | First cart out: 0500 | | | | |
| Signature: <i>McKernan</i> Food Service Manager | | | Population -ICE 1192 | | Labeled & Refrigerated | | Last cart out: 0645 | | | | |
| Signature: <i>McKernan</i> Food Service Manager | | | Call Backs 12 | | Refrigerated | | Signature: <i>Beard</i> | | | | |
| Signature: <i>McKernan</i> Food Service Manager | | | Test Trays 3 | | Yes No | | | | | | |
| Prepared by: Johnny Sack | | | HS SNACK | | Sack meal | | Johnny Sack Meal Counts | | | | |
| Proteins 2 - 2oz | | | Protein 1 oz | | TEST | | Pest Sacks | | | | |
| Bread 4 slices | | | Bread 2 slices | | | | Labeled & Refrigerated | | | | |
| Fruit 1 each | | | HYPER CALORIC | | CALL | | | | | | |
| Drink 1 each | | | Protein 2 - 2oz | | BACK | | | | | | |
| | | | Bread 4 slices | | | | Labeled & Refrigerated | | | | |
| | | | Cookie 1 each | | TOTALS | | Yes No | | | | |
| | | | Drink 1 each | | | | | | | | |
| Rev 4/2019 mps | | | | | | | | | | | |

MEAL TRAY SET UP

Biscuit

Sugar + Jelly

Eggs

Oatmeal

Cinnamon Roll

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: AUG 03, 2019

SATURDAY

LUNCH

CYCLE: 5

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
|--|---------------|-----------|--------------------------------------|------------|---|---------------------------|---|---------|----------|-----------|---|
| | Chicken Patty | 4 oz | 1300 | 8/2 | 186 | VEGETARIAN Cheese 3 oz | Chicken Patty | 4 oz | 186 | 1245 | 0 |
| | Pinto Beans | 1 cup | 4 Bgs | 0500 | 201 | | Pinto Beans | 1 c | 201 | | |
| | Green Beans | 1/2 cup | 900 | 0700 | 190 | | Green Beans | 1/2 c | 190 | | |
| | Potato Salad | 1/2 cup | 1000 | 0800 | 170 | | Steam Potatoe | 1/2 c | 170 | | |
| | Lettuce | 1/2 cup | 500 | 0600 | 39 | | Lettuce | 1/2 c | 39 | | |
| | Onion | 1 slice | 1 Bag | 8/2 | 39 | | Onion | 1 sl | 39 | | |
| | Hamburger bun | 1 each | 120 ea | 0900 | RT | | Bread | 1 sl | RT | | |
| Unsweet Tea | 8 oz | 50 | 0800 | 38 | | Unsweet Tea | 8 oz | 38 | | | |
| Portions verified by: | | | Meal Count Documentation | | | | SERVICE DOCUMENTATION | | | | |
| Signature: <u>McKenney</u> Cook Supervisor | | | Population 1245 | | Staff 17 | | First cart out: 1000 Last cart out: 1140 Signature: <u>McKenney</u> | | | | |
| Signature: <u>McKenney</u> Food Service Manager | | | Population -ICE 1192 MARSHALLS 53 | | Labeled & Refrigerated Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> | | | | | | |
| Prepared by: Johnny Sack | | | HS SNACK | | Sack meal | | MEAL TRAY SET UP | | | | |
| Proteins 2 - 2oz | | | Protein 1 oz | | TEST | | Test Sacks | | | | |
| Bread 4 slices | | | Bread 2 slices | | | | Labeled & Refrigerated | | | | |
| Fruit 1 each | | | HYPER CALORIC | | CALL | | Yes <input type="checkbox"/> No <input type="checkbox"/> | | | | |
| Drink 1 each | | | Protein 2 - 2oz | | BACK | | | | | | |
| | | | Bread 4 slices | | | | | | | | |
| | | | Cookie 1 each | | TOTALS | | | | | | |
| | | | Drink 1 each | | | | | | | | |
| Rev 4/2019 mps | | | | | | | Buns Chicken Patty | | | | |

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: AUG 03, 2019

SATURDAY

DINNER

CYCLE: 5

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
|-----------------------|---|-----------|---------------|------------|-------------|--|----------------------------|------------------|----------|-----------|--|
| K HEHEN | Chicken leg Qt | 4 oz | 1286 | 1236 | 146 | VEGETARIAN Peanut Butter 3 oz Baked Chicken 4 oz Steam Potatoe 1/2 c Cabbage 1 c Mix Vegetable 1 c Roll 1 ea Fresh Fruit 1 ea Unsweet Drink 8 oz | Baked Chicken | 146 | 1286 | 0 | |
| | Potatoes | 1/2 cup | 2cs | 1 | 142 | | Steam Potatoe | 1/2 c | 144 | | |
| | Cabbage | 1/2 cup | 6cs | | 148 | | Cabbage | 1 c | 148 | | |
| | Mix Vegetables | 1/2 cup | 10cs | | 189 | | Mix Vegetable | 1 c | 149 | | |
| | Roll | 1 each | 6cs | | RT | | Roll | 1 ea | RT | | |
| | Margarine | 1 pat | 1.3cs | | 36.7 | | Fresh Fruit | 1 ea | 37.4 | | |
| | Chocolate Cake | 1 piece | 3byp | | RT | | | | | | |
| Drink w/Vit C | 8 oz | .46 | | 34.9 | Grape Jelly | | | | | | |
| Portions verified by: | Meal Count Documentation Population 1245 Staff 10 Population -ICE 1192 MARSHALLS 53 Call Backs 16 Test Trays 3 | | | | | | | | | | |
| Signature: | Labeled & Refrigerated Yes No Johnny Sack Meal Counts | | | | | | | | | | |
| Signature: | First cart out: 16:10 Last cart out: 17:45 Signature: [Signature] | | | | | | | | | | |
| Prepared by: | Johnny Sack | 80 | HS SNACK | 10 | Sack meal | Test Sacks | 2 | MEAL TRAY SET UP | | | |
| Crandall | Proteins | 2 - 2oz | Protein | 1 oz | TEST | Labeled & Refrigerated Yes No CABBAGE CHIX | POTATO | | | | |
| | Bread | 4 slices | Bread | 2 slices | 1 | | | | | | |
| | Fruit | 1 each | HYPER CALORIC | CALL | | | | | | | |
| | Drink | 1 each | Protein | 2 - 2oz | BACK | | | | | | |
| Rev 4/2019 mps | | | | | | | | | | | |

OPENING and CLOSING CHECKLIST

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 8/4/2019

Time: 0130 AM **Time:** PM

| Shift Checklist | AM | | PM | | Comments |
|--|--------------------------|-----|---------------------------|-----|--|
| | No | Yes | No | Yes | |
| All areas secure, no evidence of theft | | X | | | AT APPROXIMATELY 12:12 PODS CONTACTED ALL PODS REPORTED NO CARDS IN PODS. |
| Workers reported to work, no open sores | | X | | X | |
| no skin infections | | X | | X | |
| no diarrhea | | X | | X | |
| Kitchen is in good general appearance | | X | | X | |
| All kitchen equipment operational & clean | | X | | X | |
| All tools and sharps inventoried | | X | | X | |
| All areas secure, lights out, exits locked | | | | X | |
| DISH MACHINE | Temperature | | Wash 150 F+ | | Rinse 180 F+ |
| Temperature according to manufacturer's specifications | Breakfast | | 155 | | 180 |
| and chemical agent used in Final Rinse | Lunch | | 157 | | 184 |
| | Dinner | | 154 | | 181 |
| POT and PAN SINK | Temperature | | Wash 110 F+ | | Rinse 110F+ |
| Final Rinse Temps determined by chemical agent used | Breakfast | | — | | — |
| | Lunch | | — | | — |
| | Dinner | | — | | — |
| FREEZER and WALK-IN | Temperature | | Freezer 0 Or below | | Walk-in 35-40F |
| Record temperatures, Freezer and Walk-ins | AM | | 0 | | 38.1 |
| Record temperatures, Freezer and Walk-ins | PM | | -2 | | 37 |
| DRY STORAGE | Temperature 45-80 | | Area 1 | | Area 1 |
| Record temperatures Dry Storage Areas | AM | | 70 | | 70 |
| Record temperatures, Dry Storage Areas | PM | | 67 | | 68 |
| Cleaning Schedule completed | AM | | PM | | |
| Circle One | Yes/ No | | Yes/ No | | |

Reynad
Signature, Cook Supervisor (AM)

DATE: 8/4/19

[Signature]
Signature, Cook Supervisor (PM)

MJ Keeney
FOOD SERVICE MANAGER

DATE: 8/5/19

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT

DATE: Aug 04, 2019

SUNDAY

BREAKFAST

CYCLE: 5

| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod |
|--------------|-----------------------|-----------|----------|------------|-----------|------------------------|----------------------------|---------|----------|-----------|
| Reyad | Oatmeal Cream of Rice | 1 cup | 200 lbs | 0300 | 180 | VEGETARIAN | Oatmeal Bran Flakes 1 c | 180 | 1244 | 2 |
| Reyad | Boiled Scrambled Eggs | 1/2 cup | 905 | 0130 | RT | Scrambled Eggs 1/2 cup | Peanut Butter 1 oz | RT | | |
| Reyad | w/T-sausage | 2 ea | 405 | 0200 | 180 | | Diet Jelly 2 pkts | RT | | |
| Reyad | Salsa | 1/2 cup | 405 | 0500 | RT | | | | | |
| Reyad | Tortilla | 2 each | 805 | 0430 | RT | | Bread 1 sl | RT | | |
| Reyad | Apple CoffeeCake | 1 piece | 4 bags | 0500 | RT | | Fresh Fruit 1 ea | RT | | |
| Reyad | Sugar | 2 pkts | 2 1/2 | 0300 | RT | | Sugar Sub 2 pkts | RT | | |
| Reyad | Coffee | 8 oz | 145 | 0420 | 180 | | Coffee 8 oz | 180 | | |
| Reyad | Milk 2% | 8 oz | 1320 | 060 | 40 | | Milk 2 % 8 oz | 40 | | |

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

| Signature: | Cook Supervisor | Population | Staff |
|------------|----------------------|------------------------|--------|
| Reyad | 1191 | 1244 | 12 |
| Signature: | Food Service Manager | Labeled & Refrigerated | Yes No |
| | | Yes No | |

| Prepared by: | Johnny Sack | HS SNACK | Sack meal | MEAL TRAY SET UP |
|--------------|-------------|----------|-----------|------------------|
| | Proteins | 2 - 2oz | TEST | |
| | Bread | 4 slices | CALL | |
| | Fruit | 1 each | BACK | |
| | Drink | 1 each | TOTALS | |
| | | | Yes No | |

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



| DATE: AUG 04, 2019 | | | SUNDAY | | | LUNCH | | CYCLE: 5 | | | |
|-------------------------|----------------|-----------|--------------------------|------------|-----------|---------------------------|----------------------------|----------|----------|-----------|---|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
| Kitchen | Turkey Bologna | 4 oz | 300 lb | 0500 | 35.1 | VEGETARIAN Cheese 3 oz | Turkey | 4 oz | 35.1 | 1300 | 0 |
| | Potato Salad | 1/2 cup | 0 lb | | 37.8 | | Steam Potato | 1/2 c | 37.8 | | |
| | Coleslaw | 1/2 cup | 7 bx | | 38.1 | | ColeSlaw w/dressing 1 c | 1 c | 38.1 | | |
| | | | | | | | Green Beans | 1 c | 65.9 | | |
| | Lettuce | 1/2 cup | 3 bx | | 40 | | Lettuce | 1/2 c | 40 | | |
| | Onion | 1 slice | 1 bx | | 40 | | Onion | 2 sl | 40 | | |
| | Mayo | 1 pkt | 0 | | RT | | Mustard | 1 pkt | RT | | |
| | Bread | 2 slices | 132x | | RT | | Bread | 2 sl | RT | | |
| | Unsweet Tea | 8 oz | 2.45 bx | | 34.6 | Canned Fruit | 1/2 c | 40 | | | |
| | | | | | | Unsweet Tea | 8 oz | 34.6 | | | |
| SERVICE DOCUMENTATION | | | | | | | | | | | |
| Portions verified by: | | | Meal Count Documentation | | | Staff | | | | | |
| Signature: B. Vazquez | | | Population - ICE | | | Labeled & Refrigerated | | | | | |
| Cook Supervisor | | | MARSHALLS | | | (Yes) No | | | | | |
| Signature: M. J. Keeney | | | Call Backs 3 | | | Johnny Sack Meal Counts | | | | | |
| Food Service Manager | | | Test Trays 2 | | | Test Sacks | | | | | |
| Prepared by: | | | HS SNACK | | | MEAL TRAY SET UP | | | | | |
| Proteins | | | Protein 1 oz | | | Pasta Salad | | | | | |
| Bread | | | Bread 2 slices | | | Coleslaw | | | | | |
| Fruit | | | HYPER CALORIC | | | 2 Bread | | | | | |
| Drink | | | Protein 2 - 2oz | | | T-Bologna | | | | | |
| | | | Bread 4-slices | | | | | | | | |
| | | | Cookie 1 each | | | | | | | | |
| | | | Drink 1 each | | | | | | | | |
| TOTALS | | | TEST | | | | | | | | |

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



| DATE: Aug 04, 2019 | | | SUNDAY | | DINNER | | CYCLE: 5 | | | | |
|-----------------------|----------------|-----------|--------------------------|------------|-----------|-----------------------------------|----------------------------|---------|----------|-----------|---|
| Prepared by: | Menu Items | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | DL Temp | Prod Qty | Over Prod | |
| KITCHEN | Red Beans and | 1 cup | 2.25 | 5:20 | 189 | VEGETARIAN Red Beans 2 cups | Beef Patty | 4 oz | 185 | 1244 | 0 |
| | Polish Sausage | | 7CS | | 189 | | Red Beans | 1 c | 190 | | |
| | Rice | 1/2 cup | 2CS | | 190 | | Rice | 1/2 c | 190 | | |
| | Hominy | 1/2 cup | 9CS | | 175 | Rice 1 cup | Carrots | 1/2 c | 170 | | |
| | Tossed Salad | 1/2 cup | 6CS | | 38.6 | | Tossed Salad | 1/2 c | 38.1 | | |
| | Dressing | 1 oz | 1.25CS | | RT | | Diet Dressing | 1 oz | RT | | |
| | Tortilla | 2 each | 6CS | | RT | | Tortilla | 1 ea | RT | | |
| | White Cake | 1 piece | 38.45 | | RT | | Canned Fruit | 1/2 c | 38.4 | | |
| Drink w/Vit C | 8 oz | .5CS | | 38.7 | | Unsweet Drink | 8 oz | 38.1 | | | |
| Portions verified by: | | | Meal Count Documentation | | | SERVICE DOCUMENTATION | | | | | |
| Signature: | | | Population 1244 Staff 10 | | | First cart out: 1537 | | | | | |
| Signature: | | | Population -ICE 1191 | | | Last cart out: 429 | | | | | |
| Signature: | | | MARSHALLS 53 | | | Signature | | | | | |
| Signature: | | | Call Backs 17 | | | | | | | | |
| Signature: | | | Test Trays 3 | | | | | | | | |
| Prepared by: | | | HS SNACK 10 | | | MEAL TRAY SET UP | | | | | |
| Proteins | | | Protein 1 oz | | | Hominy | | | | | |
| Bread | | | Bread 2 slices | | | SALAD | | | | | |
| Fruit | | | HYPER CALORIC | | | CAKE | | | | | |
| Drink | | | Protein 2 - 2oz | | | BEANS | | | | | |
| | | | Bread 4 slices | | | SAUSAGE | | | | | |
| | | | Cookie 1 each | | | | | | | | |
| | | | Drink 1 each | | | | | | | | |
| TOTALS | | | TOTALS | | | | | | | | |

